

AMENDMENTS TO THE CLAIMS

The following listing of claims replaces all previous claims, and listings of claims, in the application.

1. **(Previously Presented)** A method for producing a granulated flavor, comprising: compacting with rollers a powdered flavor prepared from raw materials containing a flavor and a carrier to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter.

2. **(Previously Presented)** A method for producing a granulated flavor, comprising: providing a powdered flavor prepared from raw materials containing a flavor and a carrier to free-fall; conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor; compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter; cooling the plated matter; and grinding and granulating the cooled plated matter.

3. **(Currently Amended)** A granulated flavor for use in foods and beverages obtained by cooling a partially melted plated matter and then grinding and granulating the cooled plated matter, containing: a carrier selected from a group consisting of hydrophilic proteins, maltodextrin, starches, modified starches, hydrophilic polysaccharides, partially hydrolyzed proteins, partially decomposed starches and saccharides, wherein the granulated flavor has a moisture content of 10% or less by weight and a hardness of 1 N/mm^2 - 50 N/mm^2 .

4. (Currently Amended) ~~A~~The granulated flavor for use in foods and beverages according to claim 3 containing particles having a particle size of 105 μ m-2 mm, wherein the proportion of the particles having that particle size is 85% or more by weight.

5. (Currently Amended) ~~A~~The food or beverage comprising the granulated flavor for use in foods and beverages of claim 3.

6. (New) The granulated flavor for use in foods and beverages according to claim 3 which is obtained by a method comprising- compacting with rollers a powdered flavor prepared from raw materials containing a flavor and a carrier to obtain a partially melted plated matter: cooling the plated matter and grinding and granulating the cooled plated matter.

7. (New) The granulated flavor for use in foods and beverages according to claim 6 containing particles having a particle size of 105 μ m-2 mm wherein the proportion of the particles having that particle size is 85% or more by weight.

8. (New) The food or beverage comprising the granulated flavor for use in foods and beverages of claim 6.

9. (New) The granulated flavor for use in foods and beverages according to claim 3, which is obtained by a method comprising: providing a powdered flavor prepared from raw materials

containing a flavor and a carrier to free-fall: conveying the powdered flavor with a horizontal screw to obtain a pressed powdered flavor: compacting the pressed powdered flavor with rollers to obtain a partially melted plated matter: cooling the plated matter: and grinding and granulating the cooled plated matter.

10. (New) The granulated flavor for use in foods and beverages according to claim 9 containing particles having a particle size of 105 μm -2 mm, wherein the proportion of the particles having that particle size is 85% or more by weight.

11. (New) The food or beverage comprising the granulated flavor for use in foods and beverages of claim 9.